

CALYPSO

A stick figure is depicted in a dynamic, jumping pose, holding a fishing rod. A line from the rod curves upwards to a small, detailed fish hanging from the hook. The fish has a striped pattern on its body.

**fish-grille
&-market**

O r a n g e B e a c h

**Located in the Orange Beach Marina
981-1415**

Appetizers

- Chub Cay Island Conch Fritters:** \$4.50
A Bahamian mainstay. Half a dozen fritters, filled with conch, diced peppers and a dash of beach brew, served with our tropical tartar sauce. All this makes a great beginning to your meal.
- Zydeco Fried Oysters:** \$5.95
Chef Dave's version of this all around favorite teamed with his island-style Cocktail sauce.
- Ocho Rios Grouper Fingers:** Market Price
Lightly dusted with our seasoned flour and fried. Served with our zippy little Jalapeno Tartar sauce.
- Johnson Key Steamed Shrimp:** Half Pound \$7.95
Marinated to enhance their already great flavor. Steamed whole and Full Pound \$14.95
shell on to preserve that flavor! Just peel and eat. No Problem, Man!
- Cajun Fried Crawfish Tails:** Market Price
Spicy Marinated crawfish tails lightly breaded and fried. Served with Caribbean Cocktail sauce.
- Calypso Fries:** \$5.95
A nice reef o' fries topped with bacon bits, shredded cheese and green onions, served with ranch or our Banana Rum Ketchup.
- Calypso Joe's Smoked Tuna Dip:** \$5.95
Joe's choice for Smokers and Dippers. A truly tasty starter served with lots of crackers.
- Norman Cay's Shark Bites:** \$4.50
Lightly coated and fried shark chunks served with a flavorful Jalapeno Tartar Sauce.

Chowder, Soup, and a Stew

- Gazpacho:** \$4.95
A great chilled vegetable soup topped with crab meat, sour cream and green onions. Perfect for a warm, sunny day on the island.
- Calypso Fish Stew:** \$4.95
Authentic Bahamian style, full of fresh vegetables and fish chunks. Like in ole' Abaco.
- St. Croix Conch Chowder:** \$4.95
A Caribbean Basin Island Chowder. Full of diced Conch and sweet potatoes.

Salads

- Calypso House:** \$2.95
Garden salad served with your choice of dressing.
- Montego Bay:** \$7.95
Grilled chicken, bound lightly with Caribbean dressing and combined with Alabama pecans, pineapples, herbs, and seasonings.
- West Indies:** \$8.95
Fresh Lump crabmeat lightly marinated, served icy cold on a bed of fresh greens and garnished with Bermuda onions.
- Caribbean Hot Tuna:** \$9.95
Marinated and grilled tuna steak served over fresh mixed greens. "Calypso Joe recommends the Creole Herb Dressing."
- Mardi Gras Fried Shrimp:** \$7.95
Spicy Bayou fried shrimp served over a large bed of mixed greens. Calypso Joe says "Honey Bacon Dressing is the best!"
- St. John Chicken:** \$7.95
Grilled marinated chicken breast served over mixed greens, and assorted vegetables. Your choice of dressing

Dressing Choices

1000 Island, Bleu Cheese, Ranch, Honey Mustard Bacon, Light Italian, Creole Herb Dressing

Burgers & Sandwiches

All sandwiches come with a choice of one:
(French Fries, Island Slaw, Calypso Market Salad, or Coconut Rice)

Joe's Beach Burger:	\$4.95
Half pound burger served on a butter toasted bun with lettuce, tomato, onion and a pickle spear.	
Cheese Burger in Paradise:	\$6.75
Half pound burger topped with Smoked Cheddar, Swiss, and Provolone Cheese served on a butter toasted bun with lettuce, tomato, onion and a pickle spear.	
Calypso Burger:	\$6.75
Half pound burger topped with Smoke Cheddar Cheese and Applewood Smoked Bacon smothered in Caribbean BBQ. Served on a butter toasted bun with lettuce, tomato, onion and a pickle spear.	
Joe's Po-boy Sandwich:	\$7.95
Served on a butter toasted hoagie with lettuce, tomato, onion, and a pickle spear with a side of Tropical Tartar Sauce and Caribbean Cocktail. Choose from one of these: Lightly Breaded and Fried Spicy Marinated Crawfish Tails Bon Secour Select Oysters, or Florida Key Shrimp.	
Bayou Chicken Breast Sandwich:	\$7.25
Lightly breaded with Cajun flour and fried to perfection. Topped with Applewood Smoked Bacon and Smoked Cheddar Cheese. On a butter toasted bun.	
St. John Chicken Sandwich:	\$6.49
Fresh chicken breast marinated in mojo & grilled just right, served on a butter toasted bun. Simply delicious	
Grilled Fresh Fish Sandwich:	Market Price
Grilled Fresh Fish filet basted with Key West Lime Butter seasoned lightly and served with Tropical Tartar Sauce, lettuce, tomato, onion and pickle on a butter toasted bun.	
Media Noche: (From the Heart of Little Havana)	\$5.95
Chopped smoked pork grilled on sweet, dark bread with ham, mayonnaise, mustard, Swiss cheese, and pickles.	
Orange Beach BBQ Sandwich:	\$5.25
Chopped smoked pork butt topped with spicy caribbean BBQ served with a butter toasted bun and your choice of side item.	
Joe's Cool Soup and Sandwich Combination:	\$7.95
A great combo for a warm Gulf Breeze. A cup of Chilled Crabmeat Gazpacho and Chicken Salad on a lightly flaky Croissant roll. Also served with your choice of side item.	

Entrees

Add a house salad for \$1.95

Island Style Red Beans and Coconut Rice:	\$7.45
Traditional red beans with a hint of Island spices atop steamed rice with Grilled Andouille sausage.	
Orange Beach BBQ Plate:	\$7.95
Chopped smoked pork butt topped with spicy Caribbean BBQ sauce served with your choice of two side items.	
St. John Chicken Platter:	\$8.95
Fresh chicken breast marinated in mojo, grilled just right and served with two sides.	
Cancun Grilled Fresh Fish:	Market Price
Grilled Fresh Fish filet basted with Lime Butter and topped with a Tequila Vinaigrette. Served with two sides.	
Grouper Finger Platter:	Market Price
Lightly dusted with our seasoned flour and fried. Served with our zippy little Jalapeno Tartar sauce. Served with two sides.	
Bayou Crawfish Etouffé with Coconut Rice:	Market Price
A little taste of the Bayou made from scratch for your taste buds.	
St. Vincent Style Cracked Conch:	Market Price
Marinated, tenderized and lightly fried. Deliciously served with a Tropical Tartar Sauce. Served with two sides.	
Fish in-Tin:	Market Price
Fresh Catch of the Day topped with Curried Coconut Pineapple Compote. Grilled in a foil pouch to lock in all the juices and flavor. Served with two sides.	

Sides

French Fries \$1.95
Island Style Cole Slaw \$1.25

Calypso Market Salad \$1.25
Coconut Rice \$1.25

15% of gratuity added for parties of 8 or more.

Beverages

Coke, Diet Coke, Sprite, Orange, Pink Lemonade, and Mr. Pibb
Sweet or Unsweet tea. (All Beverages \$1.29 Free Refills)

Bottles: Barq's Rootbeer, Le Bleu Water (\$1.49 each)

Beer

Draft Beer Selections

Miller Lite, Ice House, and Killians

(Pint \$2.00 for Domestic, \$2.50 for Killians)

*Bottle Selections

Lager

Budweiser
Bud Light
Miller Lite
Coors Light
Rolling Rock
Amstel Light
Corona
Corona Light
Fosters
Red Stripe
Heineken
Becks Light
Pacifico
Dos Equis
Labatts Blue
Samuel Adams Lager
Sol
St. Pauli Girl Light

Molsen Golden

Dixie
Dunde's
Simpatico
Harps
Zima
Moose Head
Imperial

Pilsner

Ice House
Miller High Life
South Paw
Pilsner Urquell
Michelob
Michelob Light

Stouts & Darks

Becks Dark
St. Pauli Girl Dark
Guinness

Ale

Anchor Steam
Samuel Adams Ale
Pete's Wicked Ale
Bass Ale

Reds, Ambers & Bocks

New Castle Ale
Shiner Bock
Abita Amber
Abita Turbo Dog

Ciders & Flavored

Two Dogs Lemon Brew
Two Dogs Orange Brew
Blackened VooDoo
Hornsby Cider
Woodpecker Cider

(prices are from \$2.50 to \$3.75 a bottle)

Non-Alcoholic Beers

O'douls

Haakebeck

Wines

House:

Chardonnay Cabernet White Zinfandel
\$3.00 a glass

Whites:

Indigo Hills Chardonnay	\$13.50
Ecco Domani Pinot Grigio	\$13.00
Kendall Jackson Chardonnay	\$24.00
Firestone Johannisberg Riesling	\$14.00
Sea View Chardonnay	\$15.00
Fetzer White Zinfandel	\$17.00

Reds:

Col-di-Sasso Sangiovese/Cabernet	\$15.00
Ravenswood Vintner Zinfandel	\$18.00
Stone Creek Merlot	\$14.50
Rosemount Shiraz	\$15.00
Sea view Cabernet	\$15.00

Sparkling:

Freixenet: \$3.50 a glass \$18.75 a bottle

*See your server for drink prices and additional drink list.